



# Balsa Ume

Italian Balsamico. Aged Umè Plums.  
Traditional Formula. All Natural.

10 Years of Waiting. Treasures of Time.

- Blend of Best Alkaline Super Foods in History
- Rich in Alkaline and Anti-oxidation Nutrients
- Reverse Body Nature from Chronically Acidic to Healthy Alkaline Level
- Boost The *Krebs Cycle* (The *Citric Acid Cycle*)
- Balance Daily Diet
- Detoxify Body
- Revitalize Metabolism
- Relieve Fatigue



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## 1 《BalsaNoni》

### The Most Flavourful Noni Enzyme

Recommended for everyone in the family, especially the elderly.

Whole fruit organic noni enzyme, mixed with **BalsaUme**. Rich in SOD, anti-oxidants, organic and amino acids. It is by far the smoothest and easiest-to-drink noni enzyme on the market.

Drink 15~20ml twice (morning and evening) as supplement to daily diet, particularly after heavy meals. Drink as is, or dilute with warm water if preferred. In case of catching cold or flu, double the amount, and add equal amount of unsweetened lemon juice as an option, to help detox and regain vitality. Not recommended for cooking.



## 2 《BalsaUme》

### Alkaline Treasure of The East And The West

Recommended for everyone, especially adults suffering from stressful lifestyles, imbalance of diet, or acidic physical conditions.

A unique blend of the highest grade of Italian aceto balsamico vinegar and oriental umè plums, both carefully aged for 10 years in accordance with historical recipes and traditional processes. Rich in health-promoting minerals, polyphenols, ant-oxidants, organic and amino acids.

Drink 15~20ml twice (morning and evening) as supplement to daily diet, particularly after heavy meals. Drink as is, or dilute with warm water if preferred. In case of catching cold or flu, double the amount, and add equal amount of unsweetened lemon juice as an option, to help detox and regain vitality. Also an ideal ingredient for cuisine for balancing acidity in foods and reducing greasiness. Or simply use as an alternative to balsamico to add flavours to any meal.

#### 【Culinary Tips—**BalsaUme**】

- ❖ **Dipping:** Perfect for meat, seafood, sushi, deep frying, roast, cheese platter, etc.
- ❖ **Drizzling:** Prepare healthy salad sauce with olive oil and/or mustard. Or apply directly to fruits, ice cream, rice-dumpling (bah chang), popiah...



## 3 《Ume Plum Purée》

### Aged Ume Plum, Made for Culinary Versatility

Everyone's favourite.

A delicacy made of 100% pulp of 250~300 aged umè plums, each manually deseeded to retain the essence. 100% safe to consume by children and the elderly. Rich in alkaline nutrients and substantial in dietary fibres. Eat as a healthy alkaline snack, or apply as a flavourful ingredient to all sorts of cuisine.

#### 【Culinary Tips—**Umè Plum Purée**】

- ❖ **Drizzling:** Prepare healthy salad sauce with olive oil, lemon juice, mustard, etc.
- ❖ **Spread:** Apply to bread, cookies, pastry, desserts, cheese cake or pies.
- ❖ **Stuffing:** For baking of pastry and cake. Or as stuffing of sushi roll, popiah, etc.
- ❖ **Appetizer:** Companion of meal like porridge, steamed rice or plain noodle. Create wonderful appetizers with cherry tomato or sliced Japanese cucumber. Also ideal as a topping of green salad.



## 4 《BalsaJam》

### Grandma's Secret Plum Sauce

## 5 《RoseUme》

### Organic Roses, Married with **BalsaJam**

One-of-a-kind alkaline jam and sauce, made for the whole family. **Umè Plum Purée** marinated in its own juice to yield a gently sour-salty flavour that reduces acidity and greasiness of heavy meals. 100% natural and pectin-free.



#### 【Culinary Tips—**BalsaJam & RoseUme**】

- ❖ **Dipping:** Ideal for anything that's rich and heavy, such as meat, seafood, sushi, deep frying, roast, cheese platter, rice dumpling, omelette, etc.
- ❖ **Dressing & Seasoning:** Prepare dressing for salad or cold dishes with olive oil and mustard. Mix with lemon juice and honey as sauce of vegan rojak. Add a bit of sesame oil, soy sauce or chili sauce to drizzle on top of boiled vegetables or tofu. Also an ideal and healthy choice for fish plate (lo hei) during Chinese New Year.
- ❖ **Spread:** Use as a jam or spread on bread, cookies, pastry, desserts, or top of pies. Add balance to over-sweetened foods such as ice cream.

**All products use 100% natural ingredients. Good for vegetarians.  
No artificial additives. No preservatives. No coloring agents.**

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Accordons Enterprise (Singapore) Pte. Ltd.  
1 Coleman Street, #10-06, Singapore 179803  
TEL: (65) 8430 2317 Email: info@accordons.sg



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